

ABSTRACT

The invention provides a process for the preparation of food acidulants comprising esterifying a fatty acid glyceride esterified by at least one fatty acid selected from the group consisting of fatty acids found in edible oils and fats with at least one carboxylic acid selected from the group of acidulant acids consisting of acetic acid, lactic acid, fumaric acid, malic acid, tartaric acid and citric acid to produce an oil soluble, acidulant, food component.